

Stationary Mobile Food Preparation Unit Statewide Structural Inspection Report

DBA/Name:		Computer/Control/Decal Number:	
Owner's Name:		Inspection Date:	
Owner's Address:		Inspected By (Jurisdiction):	
Operator's Name:		Inspected By (Inspector):	
License Plate Number:	Vehicle Identification Number:	Approved by State Dept. of HCD: Yes <input type="checkbox"/> No <input type="checkbox"/> NA <input type="checkbox"/>	

This inspection only encompasses the structural requirements for stationary mobile food preparation units. Compliance with these requirements does not ensure approval to operate at any or all venues within the State. The local enforcement agency will make such a determination based upon conformance with these structural requirements and an evaluation of the proposed venue and operating site.

Compliance		EXTERIOR REQUIREMENTS		Compliance	
Yes	No			Yes	No
		Name, address, and telephone number of the owner, operator, permittee, or business name, permanently indicated in a contrasting color on two sides of the vehicle. The name lettering in minimum 3" high and 3/8" wide stroke. The address and telephone numbers are a minimum 1" high. §114294(a)	Compressor units that are not an integral part of equipment, auxiliary engines, generators and similar equipment are installed in an area that is completely separated from food preparation and food storage areas and accessible from outside the unit. §114294(b)		
		Entrance doors to food preparation areas are self-closing. §114292(a)	Adequate waste receptacles of easily cleanable construction, with tight-fitting lids are provided for customer use. §114291		
INTERIOR REQUIREMENTS					
		Floors, walls, and ceilings are constructed so that surfaces are impervious, smooth and cleanable. §114295(c)	Space around pipes, conduits, or hoses that extend through cabinets, floors, or outer walls are sealed. The closure is smooth and easily cleanable. §114295(j)		
		Floor surfaces provide employee safety from slipping. §114295(c)			
		The juncture of the floor and walls are covered a minimum of 4" up the walls. §114295(c)	Waste receptacles are provided inside the vehicle. They are constructed to be smooth, nonabsorbent, and easily cleanable. §114295(l)		
		A clear, unobstructed height over the aisle of least 74" and a minimum of 30" of unobstructed horizontal aisle space are provided. §114295(c)	No smoking signs are posted in the food preparation area. §114295(m)		
		Construction joints and seams are sealed to provide smooth, easily cleanable surfaces. Soldered joints and seams are smooth to the touch. §114295(d)	Adequate electrical power is provided to operate the exhaust, lighting, and refrigeration systems, and any other accessories and appliances that may be installed in the unit. §114299		
EQUIPMENT AND UTENSILS					
		All new and replacement food-related and utensil-related equipment meets applicable ANSI certified sanitation standards or in the absence of applicable ANSI sanitation certification has been approved by the local enforcement agency. §114065	All floor mounted equipment is sealed to the floor to prevent moisture from getting under the equipment or raised at least 6" off the floor by means of an easily cleanable leg and foot. §114295(f)		
		Food preparation areas, food storage areas, and all equipment and utensils are protected from potential contamination, kept clean, in good repair, and free of vermin. §114292(b)	Equipment, including the interior of cabinets or compartments are constructed so as to have smooth, easily accessible, and easily cleanable surfaces that are free from channels, crevices, flanges, ledges, sharp or jagged edges, or other cleaning or safety obstructions. Unfinished wooden surfaces are not provided. §114295(g)		
		All equipment is installed so as to be easily cleaned, prevent vermin harborage and provide adequate access for service and maintenance. Equipment is spaced apart or sealed together for easy cleaning. A minimum of 4" unobstructed space is provided beneath counter mounted equipment or between the sides of adjacent equipment. (Equipment that can be easily picked up and moved by one person and which has a flex connection, need not comply with the minimum leg height requirement.) Exposed threads, nuts, or rivets that interfere with cleaning are capped or sealed. §114295(e)	Food contact surfaces are designed and constructed so as to be easily cleanable and made of nontoxic, noncorrosive materials. §114295(h)		
			Adequate hot holding equipment and refrigeration equipment is provided in order to maintain foods in compliance with Section 113995. Refrigeration equipment conforms to the requirements of Section 113860. §113995 and §114299.5(i)		
			An accurate thermometer is provided in each refrigeration unit and an accurate metal probe thermometer is provided for measuring food temperatures. §113995(d)		
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Compliance		VENTILATION		Compliance	
Yes	No			Yes	No
		Mechanical exhaust ventilation is provided over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, and vapors; and which provides a reasonable level of comfort for employees. Mechanical exhaust equipment is installed in accordance with the Uniform Mechanical Code, except where otherwise determined by the State Department of Housing and Community Development. §114296(a) and §114296(b)	Grease gutters drain to an appropriate collecting receptacle that is fabricated, designed, and installed to be easily accessible for cleaning. §114296(f)		
			All ducts in the exhaust system have a minimum slope of at least 2" per linear foot. §114296(g)		
			All seams in the ducts are substantially tight to prevent the accumulation of grease. §114296(h)		
		Grease filters or other means of grease extraction are provided and constructed of steel or other approved material, and readily accessible for cleaning. §114296(c)	The ducts have sufficient clean-outs to make the ducts readily accessible for cleaning. §114296(i)		
		Every joint and seam is substantially tight. No solder is used, except for sealing a joint or seam. §114296(d)	Adequate make-up air is provided at the rate of that exhausted, mechanically through an air conditioning system, through screened openings, or vents in the ceiling, but not through open doors or unscreened windows. §114296(j)		
		Every hood is installed to be thoroughly cleanable. §114296(e)			
STORAGE					
		Spare tires, related automotive equipment, or special tools relating to the mechanical operation are not stored in the food preparation or food storage areas. §114293(a)	A separate cabinet or drawer is provided for the storage of insecticides or other poisonous substances, if these substances are used. §114293(b)		
		Adequate and suitable space is provided for the orderly storage of food and food service materials. §114293(e)	Adequate facilities are provided for the storage of personal belongings, uniforms, linens, and similar items. §114293(c)		
HANDWASHING FACILITIES					
		Unobstructed and easily accessible handwashing facilities that are separate from the utensil washing facilities are provided in the work area. §114295(b)	The handwashing sink is at least 9"x9"x5" deep. §114295(b)		
		Handwashing facilities are supplied with hot running water (at least 120°F) and cold running water (less than 101°F), through a mixing-type faucet. §114295(b)	The handwashing sink is separated from the utensil washing sink either by a distance of at least 2' or by a metal splashguard which has a height of at least 12", rounded corners, and extends from the back edge of the drainboard to the front edge of the drainboard. §114295(b)		
		Handwashing cleanser and single service towels are provided in permanently installed dispensers at the handwashing sink. §114295(b)	Handwashing signs are posted in the food preparation area. §114295(m)		
UTENSIL WASHING FACILITIES					
		A two compartment metal utensil washing sink with dual integral metal drainboards is installed. NOTE: Effective 1/1/2001, newly constructed SMFPU's must provide a sink with three compartments. §114295(a)	Utensil washing facilities are supplied with hot running water (at least 120°F) and cold running water (less than 101°F), through a mixing-type faucet, equipped with a swivel spigot capable of servicing all sink compartments. §114295(a)		
		Each drainboard is at least the size of one of the sink compartments, sloped at least 1/8" per foot to the sink compartment, with a minimum 1/2" lip or rim. §114295(a)	Each sink compartment is at least 12"x12"x10" deep. §114295(a)		
PASS-THROUGH WINDOW SERVICE OPENINGS					
		With the exception of the service openings, the entire food preparation and food storage areas are enclosed with a solid, easily cleanable material. §114298	Each service opening is provided with a solid or screened window, equipped with a self-closing device. Screening is at least 16 mesh per square inch. §114298		
		Service openings are limited to 216 square inches each and spaced at least 18" apart. §114298	The counter surface of the service openings is smooth and easily cleanable. §114298		
SAFETY					
		All liquefied petroleum equipment meets applicable fire authority standards and has been approved by the fire authority, except where otherwise determined by the State Department of Housing and Community Development. §114297(a)(1)	Light bulbs and tubes are covered with a completely enclosed plastic safety shield or its equivalent and installed so as not to constitute a hazard to personnel or food materials. §114295(k)		
			A first aid kit in an enclosed case is conveniently located. §114297(b)		
		A properly charged and maintained minimum 10 BC-rated fire extinguisher is properly mounted and readily accessible on the interior of the unit. §114297(a)(2)	All pressurized cylinders are securely fastened to a rigid structure of the vehicle. §114293(d)		
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